

ABSTRACT OF THE DISCLOSURE

A rack of lamb bone clip includes a pair of generally t-shaped clip members held in pivotal engagement by a spring means. Each clip member includes a widened jaw, a handle and a centrally disposed pivot portion attached to the spring means and a series of gripping teeth generally parallel to a forward edge of the jaw opposing the handle. The bone clip having widened jaws being pivotally interconnected being movable between a closed gripping position in contact with each other and an open nongripping position not in contact with each other upon the application or release of a squeezing compressive force upon the handles. When the handles are released, the spring means forces the jaws and gripping teeth toward each other, the jaws and teeth grip the bones of a rack of lamb, and clip members protect the bones from heat and flames during cooking. The torsion coil spring means provides sufficient force to provide firm grip by the jaws of the bone clip allowing suspension of the handle members from a pair of tongs for transporting the bone clip and bones and meat to and from a brazier grill or oven. A method for cooking a rack of lamb utilizing a bone clip includes steps of: covering the bone portion of the rack with a bone clip, lifting the rack secured in the clip, moving the bone clip and the rack into a cooking apparatus, moving the bone clip and the rack inspection of doneness and removal of the rack from bone clip after completion of cooking.